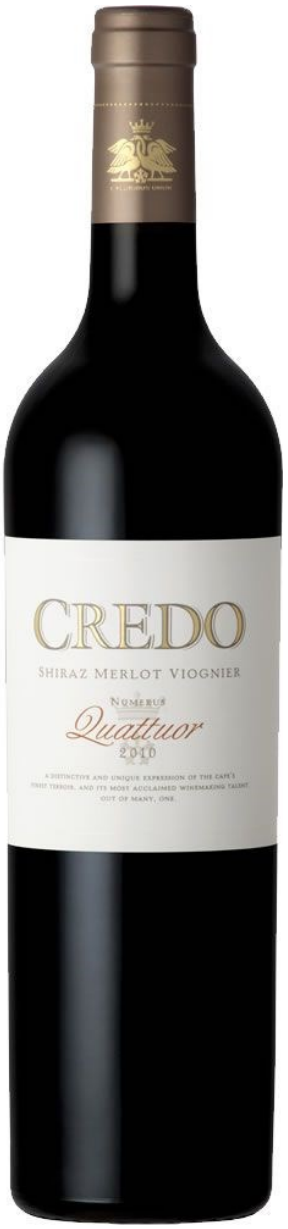
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Credo Shiraz / Merlot / Viognier 2010

Almost black in colour, intense with a ruby edge. Loads of dark fruit with layers of heather and wintergreen combine with Viognier floral/candy floss notes to produce true complexity on the nose, followed through to the palate with elegance and finesse.

This wine is best suited with venison or beef fillet with roasted vegetables.



variety : Shiraz | 64% Shiraz, 30% Merlot, 6% Viognier
winery : Credo
winemaker : Bernard Claassen
wine of origin : Stellenbosch
analysis : **alc :** 14.9 % vol **rs :** 2.23 g/l **pH :** 3.46 **ta :** 5.69 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2013 Veritas Wine Awards - Silver
2013 International Wine and Spirit Competition - Gold

ageing : This wine would be great to enjoy now, but could be enjoyed up to 5 years from vintage.

in the vineyard : Vineyard/Yield: 5 tons / ha
Type of climate: Mediterranean
The fruit is sourced from vineyards in the Helderberg and Stellenbosch areas.

about the harvest: Full ripe fruit was handpicked in the third week of March (Shiraz) and also in the first week of March (Merlot).

in the cellar : Fermented in stainless steel tanks for 10 days. All was fermented separately. Cold soaking for 3 days prior fermentation and for 3 days post maturation, on the skins after fermentation was allowed. Viognier was fermented in French oak barrels. The wine was aged in 300 litre French oak barrels for 26 months (90% barrels was first fill and 10% was second fill). Barrel selection was done in order to select only the best barrels. Lightly filtered before bottling.